

Pecan Cookies

Evelyn Roberts, grandmother (Lyndsey Triplett, 4th & Josh, 5th)

1/2 c shortening or butter	1 egg, unbeaten
1/4 tsp salt	1 1/2 c sifted self-rising flour
1/4 tsp baking soda	1 tsp vanilla
1 c brown sugar	
1 c chopped pecans	

Cream shortening, salt, baking soda and brown sugar. Add unbeaten egg and blend well. Add flour, vanilla and nuts; mix well. Shape into small balls. Place on greased cookie sheet and flatten with fork. Bake in 375 degree oven for 10-12 minutes. Remove from cookie sheet while warm. Makes about 3 dozen.

Post-Toastie Cookies

Janice Guice (Heath Budwah, 4th grade)

1 c white Karo	1 c peanut butter
1 c sugar	6 c Post Toastie cereal

Melt sugar and syrup in double boiler over medium heat; stir in peanut butter and mix well. Take off heat and pour in cereal; mix. Drop by teaspoon onto waxed paper. Makes about 20 cookies.

Pumpkin Bars

Patricia Pilgreen (Sarah, 4th grade)

4 eggs, beaten	2 tsp soda
1 c oil	1 tsp baking powder
2 c sugar	2 c flour
1 c pumpkin	1 c nuts o raisins
1/2 tsp salt	

Combine all ingredients. Pour into a greased and floured cookie sheet. Bake at 350 degrees for 20-25 minutes.